



## Starters

### MOROCCAN CHICK PEA SOUP v

Hearty vegetarian soup with Moroccan spices, tomato, lentils, and chickpeas - c/4 b/6

### CREAMY LEEK & WILD MUSHROOM SOUP

Topped with a goat cheese crisp - c/5 b/7

### GARDEN SALAD v GF

Seasonal greens, marinated mushrooms, garden vegetables, choice of dressing - 4

### FATTOUSH v

Syrian bread salad, farmers market lettuce, vegetables, herbs, and toasted pita, zesty lemon-mint dressing - 6

### HEARTS OF PALM SALAD v

Marinated hearts of palm, butter lettuce, roasted red and green peppers, pine nuts, feta cheese, balsamic vinaigrette - 8

### KALE CAESAR SALAD v

Tuscan baby kale, rustic croutons, anchovy-garlic dressing - 8

### SHRIMP & GRITS GF

Grilled Buffalo-style shrimp, smoked cheddar grits, bleu cheese bourbon sauce - 12

### ARTISANAL CHEESE PLATE v

Selection of local crafted cheeses, pickled seasonal vegetables, chutney, jam, flatbread - 14

### LEMON GRASS TURKEY DUMPLINGS

Pot stickers filled with ground turkey, ginger, and lemon grass, chili-garlic sauce - 8

### SMOKED SALMON SPRING ROLLS GF VG

Vietnamese style paper-thin rice pastry wrapped around smoked salmon, rice noodles, and arugula, with lime fish sauce and spicy cashew sauce - 12

### SHRIMP COCKTAIL GF V

Chilled colossal gulf shrimp, horseradish remoulade - 18



## Main Courses

### LEMON-HERB ROASTED CHICKEN GF

A half of fresh-air chicken, brined with sea salt, roasted with lemon, oregano, rosemary, parsley, and thyme, served au jus lie - 22

### VEAL PARMESAN

Tender sautéed veal scaloppini, house marinara, fresh mozzarella and basil chiffonade, pesto risotto - 32

### COWBOY RANCH STEAK\*

McElhaney Farm's grass-fed ranch steak, rubbed with southwestern spices, char-grilled, served with smoked cheddar grits, tomato ancho chili sauce - 32

### FILET MIGNON\* GF

Char-grilled, wild mushroom fricassee, umami butter - 32

### GREAT LAKES WALLEYE\* V GF

Sautéed golden brown, lemon-white wine sauce, wheatberry pilaf - 22

### KING SALMON\* GF

Char-grilled New Zealand King salmon, ginger and rhubarb chutney, cinnamon-curry fried rice - 32

### PASTA PUTTANESCA GF

Chick pea penne, scallops, shrimp, and calamari, spicy mélange of tomatoes, onions, capers, black olives, anchovies, oregano and garlic - 22

### PASTA YOUR WAY

*Choose your favorite pasta and sauce. Additional accompaniments available.*

Full Portion 12

Half Portion 8

#### Pastas

Angel Hair, Chick Pea Penne (GF), Cavatelli, Pappardelle, Rigatoni, Spaghetti

#### Sauces

Aglio e Olio, Alfredo, Basil Pesto, Bolognese, Roasted Red Pepper & Basil, Marinara, Quattro Formaggi, Vodka Sauce

#### Accompaniments

Grilled Vegetables 6

Stuffed Banana Peppers 8

Grilled Shrimp 14

Roasted Salmon 12

Roasted Chicken Breast 10

Hot Italian Sausage 6

Meat Balls 6

Wild Mushroom Fricassee 4

**V** = Vegetarian      **VG** = Vegan      **GF**= Gluten-free

*The Terrace at Oxford Club is proud to feature quality items from the following farms; McElhaney Family Farms, Goat Rodeo Farm & Dairy, Thoma Meats, Hidden Hills Dairy, Clover Creek Cheese Cellar, Brunton Dairy, Turner Dairy, Millie's Homemade Ice Cream*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*